

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

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WHITE AS A CLOUD and high as a mountain, dessert topping mix is the perfect top hat for these cookie tarts. Low in calories, the prepared mix is wonderful as filling for cakes and cream puffs and can be folded in with other ingredients in preparing luscious parfaits.

Dessert Toppings Rate High in Berry Season

Party Cookie Tarts are the newest party-fare suggestion from the Lever Homemaking Center.

Made with cookie dough, the petite tart shells are baked to a delicate brown and filled with a variety of colorful fresh berries.

Dollops of swirling topping add glamour and flavorful accent.

Prepared with Lucky Whip Dessert Topping Mix, the topping is whipped up in less than two minutes. If more convenient, it can be made in advance of serving time as it retains its soft peaks and fresh-whipped flavor all day long.

Simply store in refrigerator until ready to use.

PARTY COOKIE TARTS
½ cup margarine, softened
½ cup sugar
1 egg
½ tsp. almond extract
1¾ cup sifted flour
2 tbs. cornstarch
½ cup sugar
¾ cup cold water
1 tbs. lemon juice
2 cups fresh fruit
Lucky Whip Topping
Preheat oven to 350 degrees. Cream margarine; add sugar

gradually, beating well after each addition. Add egg and almond extract; beat well.

Stir in flour until well mixed. Pinch off a small amount of dough and place in center of small tart pans.

With thumb press dough as evenly and as thinly as possible over bottom and sides of pan. Bake in a moderate oven (350 degrees), about 12 minutes or until evenly browned.

Cool. To remove shell, invert, and tap lightly.

Combine cornstarch and sugar in saucepan; mix well.

To Market in a Cap

Keep in mind that only the popular strawberry is privileged to wear a cap when it goes to market. All other mature berries should be free of their hulls.

For best quality, select those strawberries that are firm, plump, mouth-wateringly fragrant and a full ruby-red color.

Some shoppers prefer large berries but size is no indication of sweetness and flavor.

Gradually stir in water. Cook over medium heat, stirring constantly, until thickened and clear.

Remove from heat; stir in lemon juice. Cool slightly. Stir in fruit.

Place shells on serving dish before filling. Spoon filling into shells. Chill.

To make topping combine ½ cup cold milk, ½ tsp. vanilla and Lucky Whip in deep one quart bowl.

Blend, then whip at high speed with an electric mixer or hand beater until topping forms soft peaks.

Top each tart generously with Lucky Whip.

New Flavor Taste

Spring vegetables are a long-awaited event. For a delicious twist to cooked fresh asparagus — now beyond its peak in abundance—serve hot with a medium white sauce flavored to taste with lemon juice and chevril.

Sprinkle toasted almonds generously over the top.

Add an Egg! Is Menu Watchword

For those who are seeking new ideas for summertime family meals or patio parties, the California Egg Council brings this suggestion: Add an egg!

Add an egg to cool summer salads, dips, aspics, beverages, soups and desserts.

Any tossed green salad gains color, flavor and nutrition by the addition of grated, chopped or sliced hard cooked eggs before tossing with your favorite dressing.

And don't forget to add an egg to hot or cold German style potato salad. Add sliced or chopped hard cooked eggs to the potatoes while mixing with the dressing.

Green or kidney beans, marinated with a French or Italian style dressing are a welcome summer treat. They gain character and flavor when chopped hard cooked eggs are added while marinating.

How about an avocado dip? Add grated hard cooked egg after mashing the avocados. Mix well.

For a unique dish of fish, use an egg-sour cream sauce over cold tuna or salmon.

This sauce is easily made by adding two chopped hard cooked eggs to one cup of dairy sour cream together with two tablespoons lemon juice and salt and pepper to taste.

Spring Dress Is New, Blue and Striking!

Lucky Whip Dessert Topping Mix is currently introducing a completely redesigned package featuring colorful photographic reproductions of glamorous desserts set against a vivid blue background.

The introduction of the new container is timed to coincide with the peak of the fresh fruit and berry season, when dessert toppings are in high demand.

Combined with milk and a dash of vanilla, the mix is easily whipped in less than two minutes.

It can be prepared well in advance of serving—and stays fresh in the refrigerator all day, always readily available for strawberry shortcakes, pies, gelatins or puddings.

Low in calories—only 15 per tablespoon—the prepared mix is also wonderful as fillings for cakes and cream puffs and can be folded in with other ingredients in preparing luscious parfaits and any number of other tempting treats.

Each package of Lucky Whip Dessert Topping Mix makes a pint of delicious whipped topping—enough for eight generous servings.

For interesting flavor variations, two tablespoons of chocolate syrup or two teaspoons instant coffee powder may be added to the milk.

Pretty Picture Fruits

Always a dessert that is as pretty as a picture, mixed fruit in pineapple shells takes on added interest when flavored with Cointreau.

Birds Eye frozen strawberries and mixed fruits are yours with a special incentive now as you will note elsewhere on this page.

Since ice cream makes delicious "going" with fruits, gild the lily and serve it atop this glamorous dessert.

MIXED FRUIT IN PINEAPPLE SHELLS

- 2 pks. Birds Eye frozen mixed fruit
- 2 small pineapples
- 1 to 2 tbs. Cointreau

Cut pineapples in half lengthwise, leaving tuft of leaves attached to each half.

Cut out the fruit with a curved grapefruit knife or other sharp knife. Then dice the fruit, discarding the core. Chill the fruit and shells. Thaw the mixed fruit as directed on package.

Just before serving, mix the fruits; then drain. Combine the drained juices with Cointreau.

Spoon the fruits into the pineapple shells. Serve with blended juices as sauce. Garnish with crisp sprigs of mint, or top with ice cream of choice.



NOTHING LOOKS PRETTIER than fruits in a basket fashioned from another fruit — pineapple. For a super special dish, top these generous servings with ice cream and have yourself a ball — a fifty cents ball!

COOKIE CORNER

Try these spicy macaroons which are sweetened with honey. They improve with age—if any last that long.

SPICY MACAROONS

- 2 cups uncooked quick oats
- 1 tsp. salt
- 1 tsp. cinnamon
- ½ tsp. EACH nutmeg and allspice
- ½ tsp. vanilla extract
- ¼ tsp. almond extract
- ½ cup salad oil
- ½ cup honey
- 1 egg
- ¼ cup finely chopped nuts

Combine oats, salt, spices and extracts. Stir in oil, honey, egg and nuts. Mix well.

Chill mixture 1 hour or more. Press tablespoons of dough together to form cookies. Place on ungreased cookie sheet. Bake at 375 degrees for 12 minutes.

Cool before storing.

LOST THE TOSS?

ADD AN EGG

FOR HEARTY SALADS

THE CALIFORNIA EGG COUNCIL

There's something for everyone in the new "Music City" show with IRA COOK!



Selections from the top-selling albums of the week/Complete traffic coverage with KMPC's expanded traffic fleet/Weather, beach and surf reports/Up-to-the-minute baseball scores/Immediate international and local news coverage/A world of entertainment to suit everyone's taste—especially yours!

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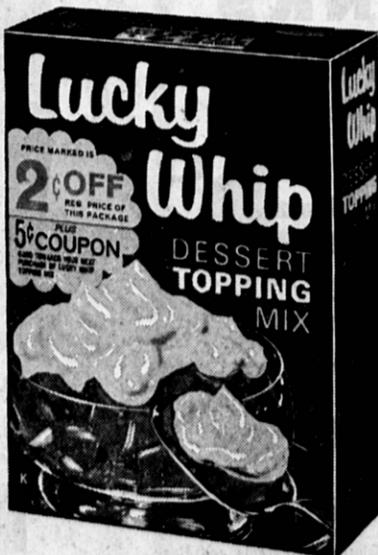
Presented by



Taste what's new!
(Save money, too.)

Discover new Lucky Whip Topping Mix!

New Lucky Whip tops any dessert with real fresh-whipped flavor



Taste new Lucky Whip on strawberry shortcake. (Delightfully smooth. Deliciously fresh-tasting.) Peak it on pudding. Pile it on pie. Swirl it over a chocolate cake! New Lucky Whip Topping makes any dessert look so pretty, taste so good.

Save and save again! Save 2¢ when you buy this special introductory package of new Lucky Whip Topping Mix. Then, save again! On the back is a coupon worth 5¢ on your next package. Don't miss this new taste at this special saving.



Put Birds Eye Fruit on your ice cream and get paid 50¢ for doing it!

Give yourself a party; we'll help pay for it! Just buy two packages of luscious Birds Eye whole or halved Strawberries, or our tempting Mixed Fruit. Any combination of two packages will do. Then add a pint or more of your favorite ice cream and dig in. Afterwards, send us the two Birds Eye fruit labels with the ice cream label. We'll send you fifty cents cash, just to show—it pays to "top" with Birds Eye.

Birds Eye Fruit
P.O. Box 1245, Kankakee, Illinois
I'm enclosing 2 Birds Eye Strawberry or Mixed Fruit labels and one label from a pint or more of ice cream, or ice milk products. Please send 50¢ to:

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Offer expires June 30, 1963. Good only in U.S.A. Offer void where prohibited, taxed or otherwise restricted. Limit—one per family.